



Universal mixer planetary 4 speed 60 l 400 V		
Model	SAP Code	00008683
RM 64 P	A group of articles - web	Cutters and universal robots



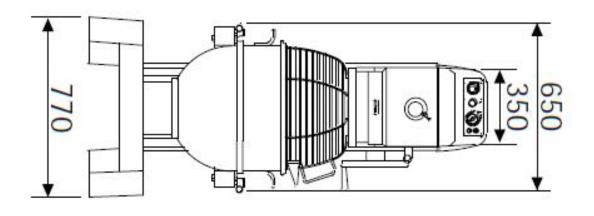
- Control type: Mechanical
- Safety cover: stainless steel with a filling hole
- Start /stop: Yes
- Safety element: total stop complete stop of the device in case of opening the container protects the operator from injury
- Number of speeds of device: 4
- Standard equipment for device: boiler, whisk, hook, stirrer and kettle handling trolley
- Additional information: meat grinder, vegetable grinder and 40 l boiler with reduction can be purchased
- Mixing system: With a fixed container
- Way of tool mounting: Planets

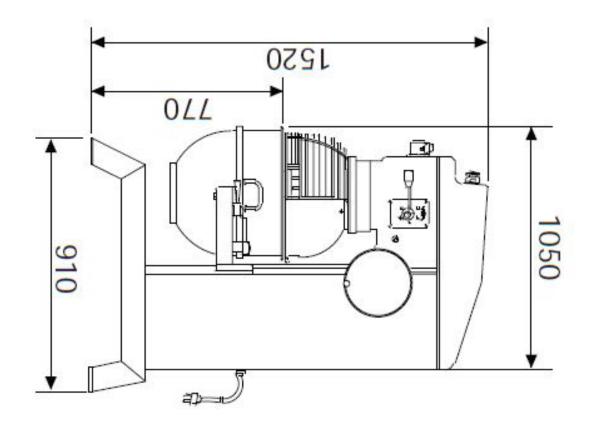
SAP Code	00008683	Power electric [kW]	3.750
Net Width [mm]	1080	Loading	400 V / 3N - 50 Hz
Net Depth [mm]	790	Bowl lift	Motorised
Net Height [mm]	1560	Weight capacity of the device container [kg]	60.00
Net Weight [kg]	455.00	-	



Technical drawing

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Planetary storage of attachments with 4 speeds

the attachments rotate around their axis and at the same time go around in a circle without the need to rotate the vessel (boiler)

- better mixing of ingredients; better quality of prepared dough
- Additional devices
 the possibility of grinding or grinding, or wiper arms, or handling carts
 - mutifunctionality
- Content 5 80L
 wide sortiment
 - always the ideal size for every operation
- 4 Safety microswitch
 without closing the microswitch, the machine
 will not start
 - avoiding possible injury to the operator
- Protective cover with filling opening without closing the microswitch, the machine will not start
 - Ingredients can be added additionally while ensuring the safety of the staff
- Broom, hook, mixer, handling cart
 great basic equipment
 there is no need to buy additional equipment for whipping or kneading
 - **No oil bath** the robot has a gearbox that is not stored in an oil basin
- Reduction boiler

 possibility to buy a reducing boiler that fits comfortably in a larger machine, but the volume is smaller than the

- no release of gear oil into the food

boiler original

 simplification of working with smaller volumes of raw materials; the customer does not have to buy a second smaller machine afterwards Automatic lift

convenient lifting of the container (boiler) using the motor

simplification of maintenance work when lifting a heavy 8l boiler

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Technical parameters

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Model	SAP Code	00008683
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1. SAP Code: 00008683		14. Control type: Mechanical
2. Net Width [mm]: 1080		15. Safety cover: stainless steel with a filling hole
3. Net Depth [mm]: 790		16. Safety element: total stop complete stop of the device in case of opening the container protects the operator from injury
4. Net Height [mm]: 1560		17. Way of tool mounting: Planets
5. Net Weight [kg]: 455.00		18. Safety Microswitch: Yes
6. Gross Width [mm]: 1150		19. Start /stop: Yes
7. Gross depth [mm]: 850		20. Timer: Yes
8. Gross Height [mm]: 1650		21. Standard equipment for device: boiler, whisk, hook, stirrer and kettle handling trolley
9. Gross Weight [kg]: 500.00		22. Additional information: meat grinder, vegetable grinder and 40 l boiler with reduction can be purchased
10. Device type: Electric unit		23. Unmountable bowl: Yes
11. Power electric [kW]: 3.750		24. Bowl lift: Motorised
12. Loading: 400 V / 3N - 50 Hz		25. Suitable operations: Mixing, whipping and kneading

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13. Number of speeds of device:

26. Mixing system:

With a fixed container



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27. Weight capacity of the device container [kg]:

28. Cross-section of conductors CU [mm²]:

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